SNAZZY RECIPES

EASY MEALS

UNDER 10 MINUTES

15no-fussrecipesfor busy days - breakfast,lunch,dinner&snacks, all ready faster than delivery.

SnazzyRecipes

McDonald's New Breakfast Sandwich: The Launch Everyone's Already Talking About

McDonald's is about to shake up its morning menu with a brand-new sandwich, and some fans didn't even have to wait for the official launch to get a taste.

A New Biscuit Joins the Menu

The new item is called the Honey Brown Butter Chicken Biscuit. It's built on McDonald's signature flaky buttermilk biscuit, filled with a crispy chicken filet, and finished with a completely new touch: a Honey Brown Butter sauce.

The official launch is set for July 21, with a price expected around $5.19. But as is often the case with McDonald's rollouts, several locations have already started selling it early, and social media is already filling up with photos from lucky customers who got to try it ahead of everyone else.

The Sauce Might Be the Real Star

As tempting as the sandwich sounds, it's the Honey Brown Butter sauce that could end up stealing the spotlight. Brown butter has become one of the biggest flavor trends of recent years, showing up everywhere from cookies to seasoning

blends thanks to its rich, toasted, nutty flavor. Paired with honey, McDonald's has created a sweet, buttery option that stands out from the spicy sauces that have been dominating fast food menus lately.

It's easy to imagine this sauce eventually finding its way onto other breakfast classics, like the Egg McMuffin, or pairing with other crispy chicken items on the menu.

A Rollout That's Already Underway

This isn't the first time McDonald's has let a new item slip out ahead of its official date. Some restaurants receive new menu items early, giving eager customers the chance to try them before everyone else catches on. Whether the Honey Brown Butter Chicken Biscuit sticks around as a limited-time offer or becomes a permanent fixture on the breakfast menu will depend on how strongly fans respond.

Source: Sporked, with additional details from press coverage of the launch.

Welcome!

We get it - some days there just isn't time to cook. That's exactly why this little collection exists: 15 recipes that come together in 5 to 10 minutes, using simple ingredients you probably already have on hand.

Each recipe links back to Snazzy Recipes, where you'll find step-by-step photos, tips, and even more quick meal ideas.

- **Happy (fast) cooking!**

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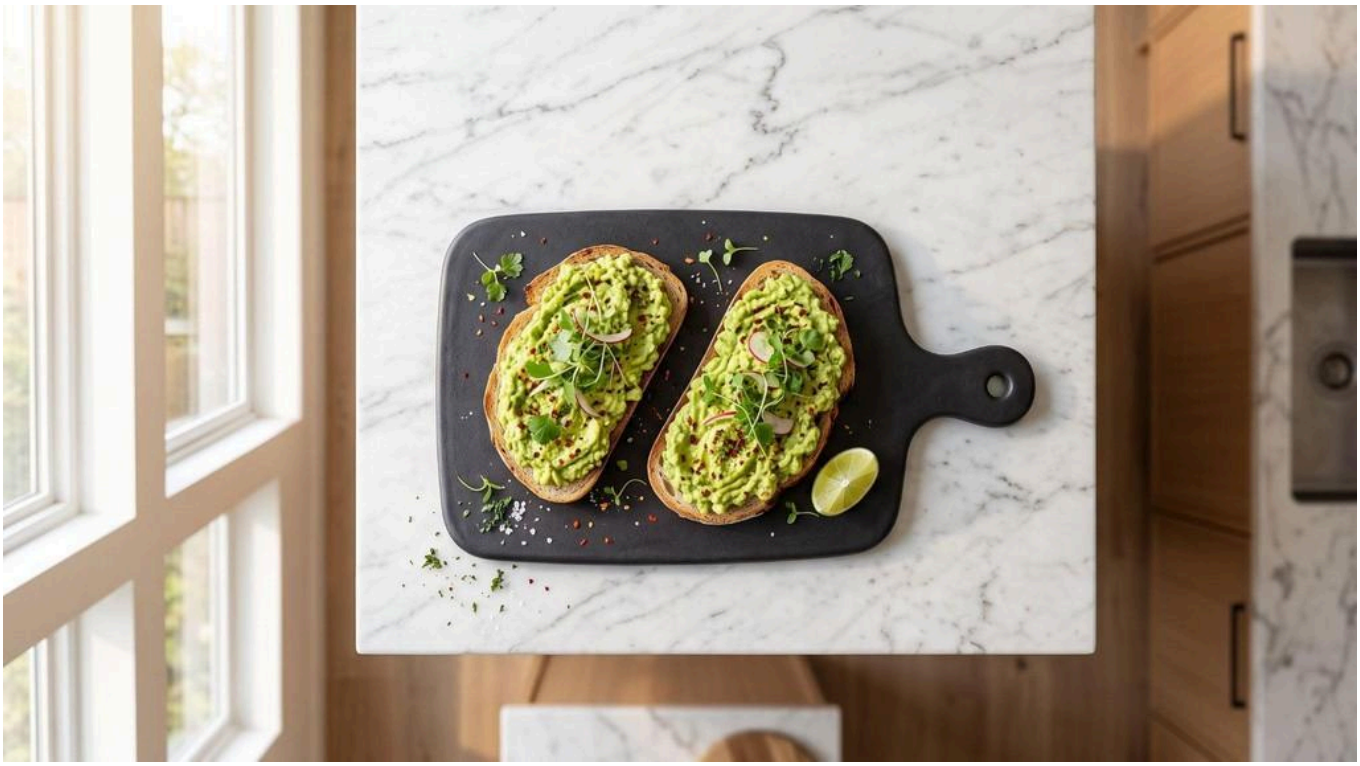
RECIPE 1 · BREAKFAST · ⏱ 5 MIN

Chili-Lime Avocado Toast

Creamyavocado,asqueezeoflime,andakick of chili flakes on crunchy toast - the fastest way to start the day right.



Ingredients

- 1 ripe avocado
- 2 slices sourdough or whole-grain bread
- 1/2 lime, juiced
- Pinch of chili flakes
- Salt & pepper to taste
- Optional: crumbled feta

Steps

1. Toast the bread until golden and crisp.
2. Mash the avocado with lime juice, salt, and pepper.
3. Spread onto the toast and top with chili flakes (and feta, if using).
4. Serve immediately.

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RECIPE 2 · BREAKFAST · ⏱ 5 MIN

5-Minute Mug Omelette

Afluffy,protein-packedomelettemadeentirely in the microwave - no pan, no cleanup, no excuses.

Ingredients

- 2 large eggs
- 2 tbsp milk
- 2 tbsp shredded cheese
- 2 tbsp diced bell pepper or spinach
- Salt & pepper to taste

Steps

5. Whisk eggs and milk together in a large microwave-safe mug.
6. Stir in cheese, bell pepper or spinach, salt, and pepper.
7. Microwave on high for 60-90 seconds, checking every 30 seconds.
8. Let it rest for 1 minute, then slide out onto a plate and serve.

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RECIPE 3 · BREAKFAST · ⏱ 5 MIN

Greek Yogurt Berry Parfait

Layersofcreamyyogurt,crunchygranola,andjuicy berries - a five-minute breakfast that feels like dessert.

Ingredients

- 1 cup Greek yogurt
- 1/2 cup mixed berries
- 1/4 cup granola
- 1 tbsp honey

Steps

9. Spoon half the yogurt into a glass or jar.
10. Add a layer of berries and a sprinkle of granola.
11. Repeat with the remaining yogurt, berries, and granola.
12. Drizzle with honey and serve.

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RECIPE 4 · BREAKFAST · ⏱ 5 MIN

Peanut Butter Banana Toast

Sweet,salty,andendlesslysatisfying - thisisthetoast that gets you out of bed.

Ingredients

- 2 slices whole-grain bread
- 3 tbsp peanut butter
- 1 banana, sliced
- Drizzle of honey
- Pinch of cinnamon

Steps

13. Toast the bread until golden.
14. Spread a generous layer of peanut butter on each slice.
15. Arrange banana slices on top.
16. Drizzle with honey and dust with cinnamon.

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RECIPE 5 · SNACK · ⏱5 MIN

Chocolate Protein Pudding

Rich,creamy,andsecretlynutritious - achocolate fix that actually fuels you.

Ingredients

- 1 scoop chocolate protein powder
- 1 cup milk of choice
- 1 tbsp cocoa powder
- 1/2 banana (optional, for creaminess)
- Ice cubes

Steps

17. Add all ingredients to a blender.
18. Blend on high until thick and smooth, about 30-45 seconds.
19. Pour into a bowl or glass and chill briefly if you like it thicker.
20. Top with berries or a few chocolate shavings and enjoy.

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RECIPE 6 · LUNCH · ⏱ 5 MIN

5-Minute Tuna Salad Wrap

Aprotein-packedlunchwrappedandreadybefore your coffee gets cold.

Ingredients

- 1 can tuna, drained
- 2 tbsp mayonnaise
- 1 tbsp diced celery
- 1 large tortilla wrap
- Handful of lettuce
- Salt & pepper

Steps

21. Mix tuna, mayonnaise, celery, salt, and pepper in a bowl.
22. Lay the tortilla flat and add a layer of lettuce.
23. Spoon the tuna mixture on top and roll tightly.
24. Slice in half and serve.

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RECIPE 7 · LUNCH · ⏱10 MIN

Caprese Sandwich

Freshmozzarella,ripetomato,and basil drizzled with balsamic - Italy on a plate in ten minutes.

Ingredients

- 1 ciabatta roll or baguette piece
- 1 fresh mozzarella ball, sliced
- 1 tomato, sliced
- Fresh basil leaves
- 1 tbsp olive oil
- 1 tbsp balsamic glaze
- Salt & pepper

Steps

25. Slice the bread open and lightly toast if desired.
26. Layer mozzarella, tomato, and basil leaves.
27. Drizzle with olive oil and balsamic glaze, season with salt and pepper.
28. Close the sandwich, press gently, and slice in half.

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RECIPE 8 · LUNCH · ⏱10 MIN

10-Minute Caprese Pasta Salad

Acoldpastasaladburstingwithcherrytomatoes,mozzarella pearls, and basil - perfect for meal prep.

Ingredients

- 2 cups cooked pasta (rotini or penne)
- 1 cup cherry tomatoes, halved
- 1 cup mozzarella pearls
- Handful fresh basil, torn
- 2 tbsp olive oil
- 1 tbsp balsamic vinegar
- Salt & pepper

Steps

29. Cook pasta according to package instructions; drain and cool slightly.
30. Combine pasta, tomatoes, mozzarella, and basil in a large bowl.
31. Whisk olive oil, balsamic vinegar, salt, and pepper together.
32. Pour dressing over the salad, toss well, and serve warm or chilled.

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RECIPE 9 · DINNER · ⏱ 10 MIN

Honey Garlic Chicken Bites

Sticky,sweet,andgarlickybite-sizedchickenthat comes together faster than delivery.

Ingredients

- 1 lb chicken breast, cubed
- 1 tbsp oil
- 3 cloves garlic, minced
- 3 tbsp honey
- 2 tbsp soy sauce
- 1 tsp cornstarch mixed with 1 tbsp water

Steps

33. Heat oil in a skillet over high heat and sear chicken cubes for 4-5 minutes.
34. Add garlic and cook for 30 seconds until fragrant.
35. Stir in honey and soy sauce; simmer for 2 minutes.
36. Add the cornstarch slurry and toss until the sauce thickens and coats the chicken.

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RECIPE 10 · DINNER · ⏱10 MIN

Garlic Butter Shrimp

Juicyshrimpbathedingarlicky,buttery sauce - restaurant flavor in the time it takes to boil water.

Ingredients

- 1 lb shrimp, peeled & deveined
- 3 tbsp butter
- 4 cloves garlic, minced
- 1 tbsp lemon juice
- Fresh parsley, chopped
- Salt & pepper

Steps

37. Melt butter in a large skillet over medium-high heat.
38. Add garlic and cook for 30 seconds until fragrant.
39. Add shrimp, salt, and pepper; cook 2-3 minutes per side until pink.
40. Finish with lemon juice and parsley, then serve immediately.

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RECIPE 11 · DINNER · ⏱ 10 MIN

Mango Salsa Chicken Tacos

Warmtortillas,searedchicken,andsweet-spicymango salsa - a taco night shortcut that tastes like summer.

Ingredients

- 2 cooked chicken breasts, shredded or diced
- 4 small tortillas
- 1/2 cup mango salsa (mango, red onion, cilantro, lime, chili)
- 1/4 cup shredded cabbage
- Lime wedges

Steps

41. Warm the tortillas in a dry skillet or microwave.
42. Reheat the chicken briefly if needed.
43. Fill each tortilla with chicken, cabbage, and mango salsa.
44. Squeeze fresh lime over the top and serve.

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RECIPE 12 · DINNER · ⏱ 10 MIN

Sheet Pan Lemon Butter Salmon

Flakysalmonwithabrightlemon-butterfinish,readybefore your rice timer beeps.

Ingredients

- 2 salmon fillets
- 2 tbsp melted butter
- 1 lemon, sliced
- 2 cloves garlic, minced
- Salt & pepper
- Fresh dill (optional)

Steps

45. Preheat oven to 425°F (220°C) or use an air fryer at 400°F.
46. Place salmon on a lined sheet pan; season with salt and pepper.
47. Mix melted butter and garlic, brush over salmon, and top with lemon slices.
48. Bake for 8-10 minutes until the salmon flakes easily; garnish with dill.

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RECIPE 13 · DINNER · ⏱10 MIN

10-Minute Veggie Fried Rice

Theperfectwaytouseupleftoverrice - smoky,savory, and full of crisp vegetables.

Ingredients

- 2 cups cooked, cold rice
- 1 cup mixed frozen vegetables (peas, carrots, corn)
- 2 eggs, beaten
- 2 tbsp soy sauce
- 1 tbsp sesame oil
- 2 green onions, sliced

Steps

49. Heat sesame oil in a large pan or wok over high heat.
50. Add vegetables and stir-fry for 2 minutes.
51. Push veggies aside, pour in eggs, and scramble until just set.
52. Add rice and soy sauce, tossing everything together for 3-4 minutes. Top with green onions.

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RECIPE 14 · DINNER · ⏱10 MIN

Creamy Pesto Tortellini

Cheese-filledtortellinitossedinvibrantbasil pesto with sweet cherry tomatoes - comfort food, fast.

Ingredients

- 1 package fresh cheese tortellini
- 1/3 cup basil pesto
- 1 cup cherry tomatoes, halved
- 2 tbsp grated parmesan
- Fresh basil to garnish

Steps

53. Cook tortellini in boiling salted water according to package directions (usually 2-3 minutes for fresh pasta).
54. Drain, reserving a splash of pasta water.
55. Toss the hot tortellini with pesto, cherry tomatoes, and a splash of pasta water.
56. Top with parmesan and fresh basil before serving.

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RECIPE 15 · SNACK · ⏱5 MIN

Cottage Cheese Egg Salad Bites

Acreamy,protein-packedtwistonclassiceggsalad - perfect scooped onto crackers or greens.

Ingredients

- 2 hard-boiled eggs, chopped
- 1/2 cup cottage cheese
- 1 tsp mustard
- Salt & pepper
- Chives, chopped
- Crackers or lettuce cups to serve

Steps

57. Combine chopped eggs, cottage cheese, and mustard in a bowl.
58. Season with salt and pepper, and mix gently.
59. Sprinkle with chives.
60. Serve on crackers or in lettuce cups.

→ **Try more cottage cheese recipes on Snazzy Recipes**